

and pay \$8 a week for the children's support.

Mrs. O'Connor's health broke down, she had to stop work and could no longer pay her children's board.

That meant the society could give the children to strangers for adoption.

Frantic with fear of losing her children, Mrs. O'Connor managed, in a year and a half, to redeem three of her children. But Johnnie was gone. The law had kidnapped him!

Mrs. O'Connor is keeping house for a family here for only her lodging. She has her two daughters, Eleanor and Florence, with her, while her other son, William, is in a Philadelphia institution. She can see William often and have him with her over week-ends.

Days and nights of anxiety and dread of her son's whereabouts and condition have grayed Mrs. O'Connor's hair and shriveled her body. Yet she is only 39 years of age!

And all Mrs. O'Connor wants is to look again on her son, to see with her own eyes that he is alive, to tell him she loves him, to have him with her if only for a minute.

Cold legality says she cannot do so.

What does humanity say?

## MOBILIZE YOUR STEAK

By Biddy Bye

Steak is the standard American meat, no matter to what heights its price may rise. It is the one dish for which the average man refuses to tolerate a substitute, but he can sometimes be persuaded into accepting a steak cooked by some method which is more economical than broiling. Here are some recipes which have been tested and found good.

### Smothered Steak

Buy a thick piece of round steak and cut gashes in both sides. Rub in as much flour as possible and brown in hot bacon fat. Season with

salt and pepper, put into a casserole, add three seeded peppers or a little stewed tomatoes and simmer in the oven or on top of the stove for an hour and a half. Thicken the gravy and garnish the dish with triangles of toast before serving.

### Steak With Dumplings

Buy round steak, pour boiling hot water over it and drain quickly, cut in small pieces, roll in flour, season with salt and pepper, fry in hot fat, cover with hot water and stew until tender. Keep covered and add water as required. Just before serving make a batter of 1 cup of flour, 1 heaping teaspoon baking powder,  $\frac{1}{2}$  teaspoon salt and water enough to make a dough which will drop from the spoon. Use a teaspoon and put 1 small dumpling on top of each piece of steak. Cover closely seven minutes. Take up, leaving the dumplings on the meat, thicken the gravy and serve at once.

### Steak With Stuffing

Grind the steak through the food chopper, season with salt, pepper, onion juice and bind with 1 egg. Make a stuffing as for poultry, using dry bread or cracker crumbs well seasoned and moistened with a little milk and 1 egg. Grease gem pans or muffin rings and line with the chopped steak, add a layer of the stuffing, then another of the steak. Bake 15 minutes and serve garnished with parsley.

### English Pudding

Buy a piece of steak 1 inch thick and cut it into cubes. For 2 pounds of meat allow 1 pound of flour, mixed with  $\frac{1}{4}$  pound of suet. To the flour and suet add  $\frac{1}{2}$  teaspoon of salt and 1 cup of cold water. Break off a portion of the dough for the pie cover and roll out the larger lump, line a baking dish, then add the meat and its seasonings, 2 tablespoons of tomato sauce and 2 cups of water or soup stock. Moisten the edge of the paste and put on the top crust. Tie up in a clean cheesecloth and steam  $2\frac{1}{2}$  hours.